

The invention refers to the wine-making industry.

The process, according to the invention, provides for the comminution of the oak stave, used for maturation of the divine of 40...50 years up to dimensions of 50...60x30...40x20...30 mm with the preliminary removal of 2...3 mm of exterior layer, thermal treatment and extraction thereof in two stages with continuous agitation. In the first stage the extraction is carried out with the wine distillate mixture with a strength of 60% vol. and rectified ethyl alcohol with a strength of 60% vol. in the proportion of 50:50 at a temperature of 38...42°C during 70...72 h, afterwards the obtained extract is separated, diluted with softened water up to a strength of 43...45% vol. and it is used for the second stage of extraction, lasting 94...96 h at a temperature of 30...35°C.

The result consists in obtaining an oak extract of good quality by a less complicated process.